



Merry 
CHRISTMAS
AND HAPPY NEW YEAR

L'ARTIGIANO
CAFÉ & RESTAURANT

CHRISTMAS DAY MENU

3 COURSE SET MENU £70 PP

AVAILABLE ONLY THE 25TH OF DECEMBER
INCLUDES ONE STARTER, ONE MAIN, ONE DESSERT OF YOUR CHOICE
AND GLASS OF PROSECCO AND STUZZICHINI ON ARRIVAL

STARTERS

TARTARE DI TONNO (GF)

Tuna tartar, chives, taggiasca olive oil, olives tapenade

CLASSIC PARMIGIANA DI MELANZANE (V)

Oven baked layers of aubergine with a rich tomato sauce,
grated parmesan and Bufalo mozzarella

CAPELANTE E BISQUE DI GAMBERONI

King scallops, mashed potatoes, King prawns' bisque

CARPACCIO DI MANZO (GF)

Beef carpaccio, chilly mayo, caper berries, Maldon salt and truffle dressing

MAINS

PAPPARDELLE AL SUGO D'AGNELLO

Egg parpardelle pasta, traditional slow cooked lamb ragu, Pecorino

TAGLIATA E TARTUFO (GF)

10oz Aberdeen angus beef, truffle cream, rocket, wild mushrooms

LASAGNA VEGETARIANA (V)

Layers of pasta, ricotta and courgette filling, bechamel, fresh tomatoes sauce and Parmigiano

SALMONE E GAMBERONI

Pan fried Orkney salmon fillet and king prawns, pearl barley risotto,
steamed bitter broccoli and light fish broth

DESSERTS

PISTACHIO TIRAMISÙ

Lady fingers soaked in espresso coffee, layered with mascarpone, egg yolk
and sugar cream, topped with cocoa and pistachio cream

HAZELNUT CHEESECAKE

Creamy hazelnut cheesecake, hazelnut crumble

CANNOLO SICILIANO

Classic cannolo from Sicily, stuffed with goat ricotta cheese and chocolate chips

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETRY REQUIREMENTS

PLEASE NOTE A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL

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